



VANILLA CREAM AND RASPBERRY VERRINE



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

625 g QimiQ Classic Vanilla, room temperature

375 g Sour cream 15 % fat

625 g Natural yogurt

180 g Sugar

2 Lemon(s), juice only

625 Whipping cream 36% fat, beaten

400 g Chocolate sponge base, baked, crumbled

300 g Raspberries

METHOD

1. For the cream: whisk the unchilled QimiQ Classic Vanilla smooth. Add the sour cream, yogurt, sugar and lemon juice and mix well.
2. Fold in the whipped cream.
3. Layer the sponge crumbs alternately with the cream and raspberries into glasses.
4. Allow to chill for approx. 4 hours.